ZOJIRUSHI

RIZO

Designed by Toshiyuki KITA

MICOM RICE COOKER & WARMER

微電腦炊飯電子鍋

마이콤 전기보온밥솥

OPERATING INSTRUCTIONS

使用說明書

사용설명서

NS-XAC05 / NS-XBC05

- Always follow basic safety precautions when using electrical appliances.
- Read all instructions carefully. Please keep this instruction book at hand for easy reference.

- 感謝您購買本產品。
- 請在使用前詳讀使用說明書，以便正確使用，並請妥善保管本說明書。

- 이번에 저희 상품을 구입해 주셔서 대단히 감사합니다.
- 이「사용설명서」를 사용 전에 잘 읽으시고 올바르게 사용해 주십시오. 그리고 읽고 나신 후에는 잘 보관해 주십시오.

ZOJIRUSHI

www.zojirushi.com

NS-XAC/XBC ⓒⒷ

ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES,
BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED,
INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs. Do not close or clog the steam vent opening under any circumstance.
3. To prevent electrical shock hazards, do not immerse cord, plugs, or rice cooker (except inner cooking pan) in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of tables or counters, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as hot gas or electric burners and stoves, or in a heated oven.
11. Extreme caution must be used when moving the appliance containing hot contents or liquids.
12. Plug the cord into a household electric outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electrical shock, use only the supplied inner cooking pan.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use.
If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES :

1. Lisez bien toutes les instructions.
2. Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d' échappement de la vapeur.
3. Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
4. Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
5. Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
6. N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
7. L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
8. N'utilisez pas l'appareil à l'extérieur.
9. Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
10. Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
11. Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
12. Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRET puis retirez la fiche de la prise murale.
13. N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
14. Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.
Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

● These WARNINGS and CAUTIONS are intended to protect you and other persons from injuries and damages. To ensure safe operation, please follow them carefully.

⚠WARNINGS Indicates risk of serious injury. ※1

⚠CAUTIONS Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury indicates loss of eyesight, injury, burn (high and low temperature), electrical shock, bone fracture, toxication and others that may cause aftereffects and require hospitalization or a long period of hospital visit.

※2 Injury indicates a physical damage, burn or an electrical shock that may not require hospitalization or a long period of hospital visit.

CAUTIONS △ Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.

PROHIBITION ⃠ Indicates a prohibition. A specific prohibition is indicated inside or near the circle by sentences or illustrations.

INSTRUCTIONS ● Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

※3 Property damage indicates material damage towards house, furniture, domestic animal or pets.

⚠WARNINGS

Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.

Attempting to do so may cause fire, electrical shock, or injury. Make any repair inquiries to Zojirushi Customer Service.

Do not plug or unplug the Power Plug with a wet hand.

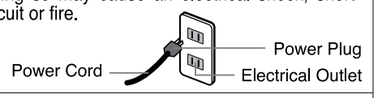
Doing so may cause an electrical shock or injury.

Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.

Children are at risk of burns, electrical shock or injury.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or a plug is loosely inserted into the Electrical Outlet.

Doing so may cause an electrical shock, short-circuit or fire.



Do not touch the Open Button of the Rice Cooker while cooking or carrying.

The Outer Lid may open, resulting in burns.

Do not use a power source other than 120V AC.

Use of any other power supply voltage may cause a fire or electrical shock.

Insert the Power Plug securely.

Otherwise it may cause an electrical shock, short-circuit, smoke or fire.

Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.

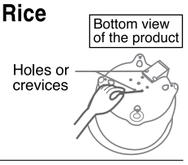
Doing so may cause a short-circuit or electrical shock.

Do not touch the Steam Vent.

Doing so may cause burns or scalding. Take special precautions with children and infants.

Do not put any metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.

Doing so may cause an electrical shock or malfunction, resulting in injury.



Do not damage the Power Cord.

Do not forcefully bend, pull, twist, fold, bring it near high temperature objects, place heavy items, sandwich it between other objects or modify it. A damaged Power Cord can cause a fire or electrical shock.

Use only an electrical outlet rated at 15 amperes minimum. Do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug are soiled, wipe them clean.

A dirty Power Plug may cause a fire.

● The illustration used in this Operating Instructions may vary from the actual product you have purchased.

⚠CAUTIONS

Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.

Touching hot surfaces may cause burns.

Be careful especially with metal parts such as the Inner Lid and the Inner Cooking Pan.

Do not use the Rice Cooker where it may be splashed with water or near heat sources.

Doing so may cause an electrical shock, short-circuit, or deformation of the Rice Cooker.

Do not use the Rice Cooker near a wall or furniture. Make sure that steam does not collect under shelvings.

Steam or heat may damage, discolor or deform the wall or furniture.

Please allow the Rice Cooker to cool down before cleaning.

Touching hot parts may cause burns.

Be sure to hold the Power Plug when unplugging the Power Cord. Do not unplug pulling the Power Cord.

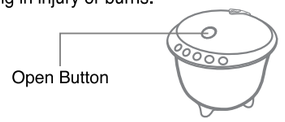
Pulling the Power Cord to unplug may cause an electrical shock, short-circuit or fire.

Do not attempt to disassemble or repair the Power Cord if damaged.

Please check the Model Number of your product and consult with the store you purchased it or contact Zojirushi Customer Service.

Do not touch the Open Button when moving the Rice Cooker.

Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use other than the provided Inner Cooking Pan.

Doing so may cause the Inner Cooking Pan to overheat and may cause the Rice Cooker to malfunction.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.

Doing so may cause fire.

Do not use other than the provided Power Cord. Do not use the Power Cord for other appliances.

Doing so may cause malfunction or fire.

Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in an electrical shock, short-circuit or fire.

Insert the Plug to the Main Body securely.

Otherwise it may cause an electrical shock, short-circuit, smoke or fire.

IMPORTANT

■ **Do not use the Rice Cooker when it is empty.**

Doing so may cause fire or malfunction.
The Steaming Plate may deform or melt.

■ **Do not cover the Steam Vent with a cloth or other objects.**

Doing so may cause deformation and/or discoloration.

■ **Do not cook rice if foreign matters (rice and others) are adhered to the Heating Plate or the outside of the Inner Cooking Pan.**

It may cause imperfect cooking.

■ **Do not place any objects that might damage the Inner Cooking Pan.**

A damaged Inner Cooking Pan may not cook the rice well.

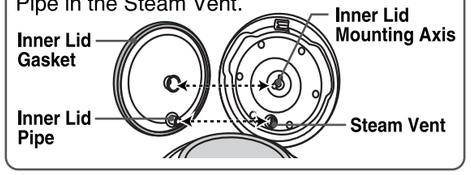
■ **Do not use this product at a place where its steam may contact other electric appliances.**

The steam may cause a fire, malfunction, discoloration or deformation to those electric appliances.

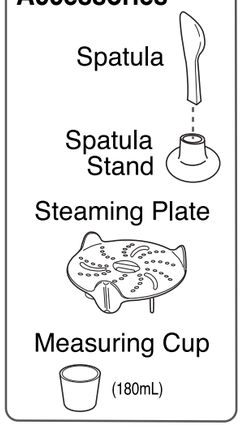
PARTS NAMES AND FUNCTIONS

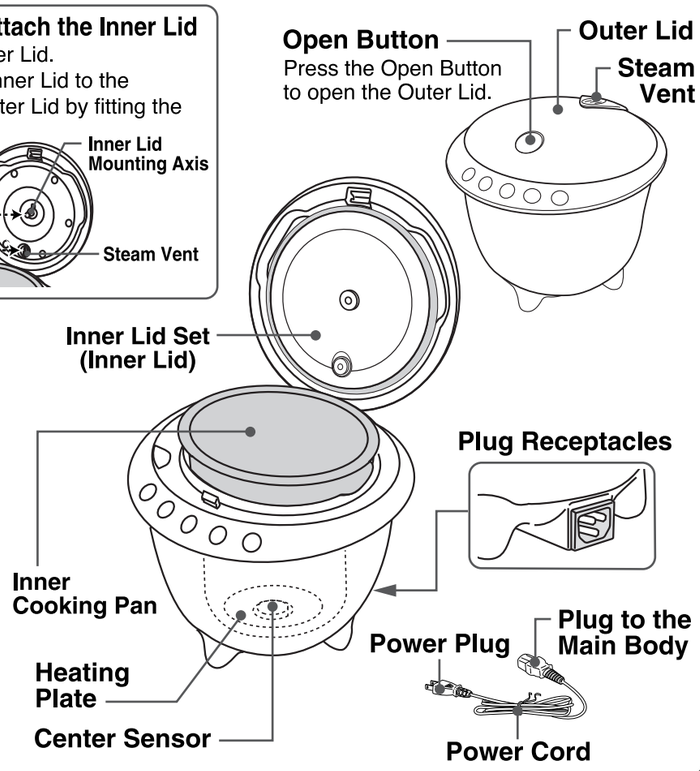
Main Body

How to detach and attach the Inner Lid
To Detach: Pull the Inner Lid.
To Attach: Attach the Inner Lid to the Mounting Axis of the Outer Lid by fitting the Pipe in the Steam Vent.



Accessories





Control Panel

- Press buttons down firmly.
- The raised dot and dash beside the "RICE" and "RESET" buttons are provided for persons with visual impairments.

RESET button
Use this button to cancel the selected setting / menu or function in operation.

Cooking RICE button
Use this button for cooking Rice and Sushi.

STEAM COOK button
Use this button for Steam cooking.

KEEP WARM button
Use this button for Keep Warm.

Cooking RISOTTO button
Use this button for cooking Risotto.

TIPS TO COOK TASTY RICE (PREPARATION & KEEP WARM)

How to Cook Tasty Rice

Measure rice accurately

Be sure to use the Measuring Cup provided and level rice off. Do not use other measuring cups as their measurements may vary.

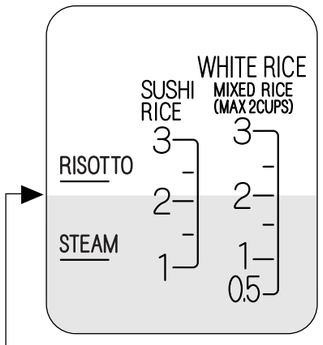
Rinse rice quickly

The first rinse should be done quickly with plenty of water, then dispose the water immediately afterwards. Change the water and rinse the rice 4 - 5 times to clean out the bran.

Adjust the amount of water accurately

Type of Rice	Water Adjustment
Softer rice White rice with germ	Normal scale level
New crop	Decrease a little from the normal level
Old crop Harder rice	Increase a little from the normal level

e.g. When Cooking 2 Cups of White Rice



Add water up to scale 2 of WHITE RICE.

Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking completes

Excessive moisture is released and provides fluffy and perfectly cooked rice.

How to Keep Warm

Do not keep rice warm for more than 10 hours.
Rice has a tendency to become dry and turn yellow when kept warm for too long.
The Keep Warm light will begin to blink after 10 hours from switching to Keep Warm; however, the warming function will continue.

When keeping rice in the Inner Cooking Pan, be sure to use the Keep Warm function.
Otherwise it may cause the rice to produce an odor or spoil.

Do not use the Keep Warm mode for the following:

- ·Adding rice.
- ·Re-heating cold rice.
- ·Keeping warm rice containing additional ingredients and seasonings (Mixed Rice and Risotto).
- ·Keeping warm food other than rice such as croquette, Miso soup, or steamed dishes.
- ·Keeping rice warm with the Spatula left inside the cooker.

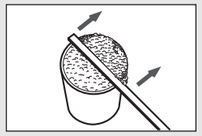
For keeping a small amount of rice warm, be sure to gather the rice toward the center of the Inner Cooking Pan to prevent drying.

HOW TO COOK RICE

BASIC COOKING STEPS

1 Measure the rice with the provided Measuring Cup.

A leveled 1 cup of rice in the provided Measuring Cup is approx. 180mL.



2 Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface and add water to the level scales for the menu you have chosen (refer to Page 10 "TIPS TO COOK TASTY RICE BY MENUS"), and then level the surface of rice.

- You could start cooking rice immediately after rinsing, and it does not need to be soaked. If you soak the rice for a while after water measurement, the texture of the rice may become a little soft.

3 Place the Inner Cooking Pan into the Main Body, close the Outer Lid and plug in.

Wipe off moisture and/or foreign objects on the outer surface of the pan, then place the pan securely into the cooker.

Be sure to attach the Inner Lid.

1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

4 Press the RICE SUSHI button.

Light turns on

RICE SUSHI Cooking RICE light will turn on and the beep to start cooking will sound.

5 When it beeps to indicate completion of cooking, stir and loosen the rice immediately for fluffy rice.

The cooker automatically switches to Keep Warm upon cooking completion and the KEEP WARM light turns on.

Light turns on

Stir rice and loosen it immediately to release excessive moisture for fluffy rice.

- When keeping rice in the Rice Cooker, be sure to use the Keep Warm function; otherwise the rice may produce an odor.
  → Please refer to P7 "How to Keep Warm".

6 After use, press the RESET button, then unplug the Power Plug.

Estimated cooking time from start to completion.

	Length of Cooking Time
White Rice	approx. 50-60 minutes
Sushi Rice	approx. 50-60 minutes
Mixed Rice	approx. 50-60 minutes

The above table is based on testing conditions of 120 Voltage, a room temperature of 68°F, and water at a starting temperature of 64.4°F. Please note that the actual time may vary depending on the voltage, room temperature, season, and the amount of water used.

Please Follow:

- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the Cooking RICE button when the Inner Cooking Pan is empty.
- Depending on the cooking condition, the bottom of the rice may become slightly browned.

HOW TO COOK RICE (cont.)

TIPS TO COOK TASTY RICE BY MENUS

SUSHI RICE:	
Rice:	Use White Rice when cooking.
Water Level:	Use the water level for SUSHI RICE.
Menu Selection:	Select the RICE/SUSHI button.

MIXED RICE:	
Rice:	Use White Rice when cooking. Be sure to limit the cooking to 2 cups; otherwise it may boil over or result in imperfect cooking.
Water Level:	Use the water level for WHITE RICE.
Menu Selection:	Select the RICE/SUSHI button.
Ingredients:	The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice is about 5.3oz.) Chop the ingredients into small pieces and put them on top of the rice without mixing them into the rice.
Remarks:	Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

HOW TO COOK RISOTTO

Please refer to P8-9 of the COOK BOOK for details on how to cook.

1 Add olive oil in preheated frying pan. Stir-fry ingredients and set aside. In a separate pan, heat water/broth to a boil.
- Be sure to remove all ingredients from the frying pan; otherwise the color of rice may become brown.

2 Add more olive oil into the frying pan, add rice and cook.
Cook rice until it is heated up (about 30 seconds to 1 minute).

3 Put "2" in the Inner Cooking Pan, add white wine and heated water/broth from "1" to the water level for RISOTTO. Then mix thoroughly.
- Risotto may not cook well if not mixed thoroughly.

4 Place cooked ingredients from " 1 " on top of rice.
Level the surface.

5 Place the Inner Cooking Pan into the Main Body, close the Outer Lid then plug in.
Wipe off moisture and/or foreign objects on the outer surface of the pan, then place the pan securely into the cooker.
Be sure to attach the Inner Lid.
1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

6 Press the (RISOTTO) button.

Estimated cooking time for RISOTTO
approx. 20 minutes

- Under the conditions of 120 Voltage and a room temperature of 68˚F.
- Please note that the actual time may vary depending on the voltage, room temperature, season, and the amount of water and ingredients used.

7 When cooking completes and switches to the Keep Warm mode, press the (RESET) button. Salt and pepper, and add butter and Parmesan Cheese to taste.

Tips to cook RISOTTO:	
Rice:	Use White Rice when cooking. Limit the amount of rice to 1.5 cups (7.93oz.).
Water Level:	Use the water level for RISOTTO.
Menu Selection:	Select the RISOTTO button.
Ingredients:	Limit the amount of additional ingredients to 6.34oz. Excessive amount may result in unsatisfactory cooking. Preheat the water/broth to a boil. Add ingredients after adding water/broth.
Using too much olive oil may result in imperfect cooking.	

STEAM FUNCTION

1 Add water into the Inner Cooking Pan.

Add water to the water level for STEAM.

2 Place the Inner Cooking Pan into the Main Body, and place the Steaming Plate.

Wipe off moisture and/or foreign objects on the outer surface of the pan, then place the pan securely into the cooker.

3 Put ingredients on the Steaming Plate from"2". Close the Outer Lid and plug in.

Be sure to attach the Inner Lid.
1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

4 Press the STEAM COOK button.

5 When steaming completes, press the RESET button, open the Outer Lid and remove the steamed dish.

- Beeps will not sound to alert completion of cooking. It will not automatically switch to Keep Warm. Check doneness of foods before removing. Refer to P13 for "Estimated Cooking Time".
- The Steam process automatically completes after 1 hour with a beep.
- Be careful when opening the Outer Lid or removing the steamed dish as the steam and the interior of the cooker are very hot.

6 Be sure to unplug the Power Cord after every use.

- Allow the cooker to cool down before cleaning.
- The Steaming Plate may become colored from the ingredients (especially carrots and leaf-type vegetables), but it will not affect cooking performance. Wash the Steaming Plate immediately after every use as the stain will become difficult to remove after drying out.

Estimated Cooking Time

- Do not steam the ingredients larger than 1½ inch thick. It may hit the Inner Lid and may not cook well.

Ingredients	Amount	Estimated Cooking Time	Tips for Steaming
Carrot	7.1 oz.	approx. 60 minutes	Cut into bite-size pieces
Cauliflower	7.1 oz.	approx. 35 minutes	Cut into bite-size pieces
Radish	7.1 oz.	approx. 50 minutes	Cut into bite-size pieces
Zucchini	7.1 oz.	approx. 30 minutes	Cut into bite-size pieces
Cabbage	7.1 oz.	approx. 50 minutes	Cut at the size that fits into the Inner Cooking Pan
Pumpkin	3.5～5.3 oz.	approx. 60 minutes	Remove the seeds and cut into bite-size pieces
Potato	15.9 oz.	approx. 60 minutes	Whole piece
Sweet potato	7.1～8.8 oz.	approx. 50 minutes	Whole piece
Japanese taro potato	8.8～10.6 oz.	approx. 50 minutes	Whole piece
Shimeji mushroom	3.5 oz.	approx. 25 minutes	Remove the hard tip and separate into small bunches
Shiitake mushroom	3.5 oz.	approx. 25 minutes	Remove the hard tip
Chicken	10.6 oz.	approx. 40 minutes	Make cuts on the bottom side
Sausage	5.3～10.6 oz.	approx. 30 minutes	Make cuts
Fish (white fish and salmon)	5.3 oz.	approx. 30 minutes	Slice thinner than 1 inch thickness (wrap in an aluminum foil and steam)
Prawn	5.3 oz.	approx. 30 minutes	Steam without removing shells
Scallop	5.3 oz.	approx. 20 minutes	Remove the shell (if it becomes stuck onto the Steaming Plate, place Chinese cabbage or cabbage on steaming plate)

Notes

- **During the steaming process, there will be little steam coming out of the Steam Vent. This is normal.**
- **The Estimated Cooking Time may vary depending on the temperature, quality and amount of the ingredients.**
- **Be sure to add more water when steam cooking consecutively to avoid cooking without water.**
- **If the estimated cooking time was too short, extend the cooking time while monitoring closely.**
- **Fish and meat tend to harden when overcooked. Try cooking in thinner slices if they do not cook within the estimated time.**

- Wrap fish and meat in aluminum foil to prevent them from sticking to the Steaming Plate. Wrapping also provides moister cooking.
- Add herbs, garlic, pepper and salt when cooking fish and meat for better taste.
- Serve with salt, pepper and sauces as you like. (refer to the COOK BOOK for details)

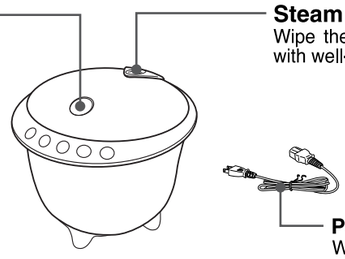
Any other servicing should be performed by an authorized service representative.

- Be sure to unplug the Power Plug and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon / metal), bleach or anything that may damage the surface of the cooker.

How to Clean the Exterior

Open Button
If Open Button becomes clogged with rice grains or foreign matters, remove them with a toothpick or a chopstick.
- Otherwise the Outer Lid may not open.

Main Body:
Clean it with a cloth with kitchen detergent and wrung well. Wipe the control button area clean with a dry and soft cloth.
- When using a chemically treated cloth, do not scrub the Rice Cooker hard or allow the cloth to contact the Rice Cooker for an extended time.

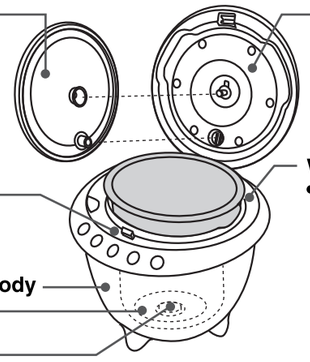


Steam Vent
Wipe the Steam Vent with well-wrung cloth.

Power Cord
Wipe with a dry damp cloth.

How to Clean the Interior

Inner Lid Set (Inner Lid)
Soak the Inner Lid in water and wash with a sponge.
If it is clogged with rice or foreign matters, remove them using a bamboo spatula or a chopstick.



Outer Lid
Hold the Outer Lid securely and wipe with a well-wrung cloth.
Remove any rice or residue on the inside of the Outer Lid.

Wipe the dew collected
- Wipe the dew collected here after every use. Leaving it may cause odor.

Remove if rice fell between the gaps here.
- Otherwise the Outer Lid may not open.

Main Body

Heating Plate

Center Sensor
Wipe the surface clean with a well-wrung cloth.
- If rice or any objects become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water.
- Remove the clogged rice grain and foreign matters with a bamboo spatula or a chopstick.

How to Clean and Maintain the Inner Cooking Pan, Spatula, Spatula Stand and Steaming Plate

Wash them with a soft sponge. To wash them thoroughly, use a kitchen detergent.

NOTE: The nonstick coating can peel off if damaged. Please take special care to prevent damages and follow these precautions:

- ■Do not place spoons or bowls into the Inner Cooking Pan when washing dishes.
- ■Do not use an abrasive cleaner or brush when cleaning it.
- ■Do not pour vinegar in the Inner Cooking Pan.
- ■Clean the Inner Cooking Pan immediately after using any seasonings.

REMARKS: The nonstick coating may wear out with use.
The nonstick coating may discolor or peel off, but it will not affect its performance or sanitary properties, and is harmless.

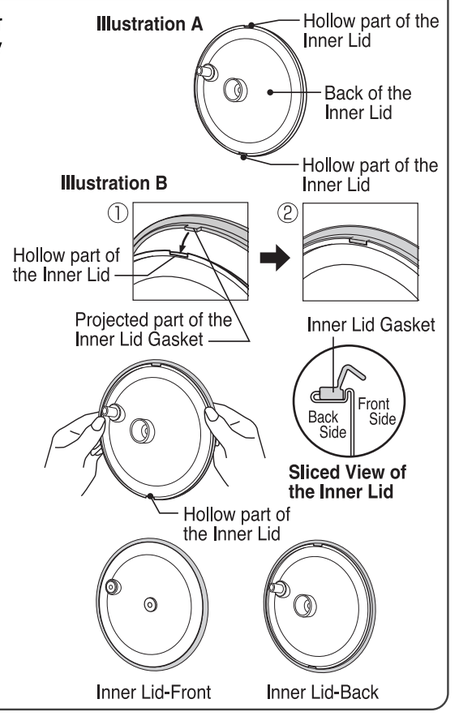
How to Attach the Inner Lid Gasket

The Inner Lid Gasket is detachable for cleaning. Be sure to attach it after every cleaning.

1 Hold the Inner Lid with the back facing forward as Illustration A. Fit the projected part of the Inner Lid Gasket into the hollow part of the Inner Lid rim as Illustration B (①), then push it all the way in (②).

2 Hold the Inner Lid Gasket in place, and fit the gasket onto the Inner Lid all the way around. During the process, set the other projected part of Inner Lid Gasket on the hollow part of Inner Lid.

3 When done, make sure the Inner Lid Gasket is not twisted and that it is fitted securely onto the Inner Lid.



If there is an Odor Inside the Rice Cooker

1 Fill the Inner Cooking Pan with water to water level 1 for WHITE RICE.

2 Place the Inner Cooking Pan in the Main Body, affix the Inner Lid, close the Outer Lid and press the RICE/SUSHI button.

3 When beeps sound and the Rice Cooker switches to the Keep Warm mode, open the Outer Lid and clean the Inner Cooking Pan and Inner Lid.

- The interior may become very hot when performing the cleaning and maintenance. Be careful not to burn yourself.

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Parts Names	Parts Number
Inner Lid Set	C109
Inner Cooking Pan	B254
Spatula	BE243033L

CHECK HERE BEFORE CALLING FOR SERVICE

TROUBLE SHOOTING GUIDE

• Please check the following points before calling for service.

	Problems	● Cause (Points to check)
COOKING RICE	**Rice is cooked too hard or too soft:**	●If the rice is cooked on a tilted surface, the texture of the rice may vary as the amount of water becomes too much or too little. ●The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ●The texture of rice varies depending on the room and water temperatures. ●Rice may be cooked softer if it is soaked before cooking. ●Make sure the Inner Cooking Pan is not deformed.
	Rice is scorched:	●Rice grain or foreign objects may be adhered to the Heating Plate, Center Sensor, or to the outside of the Inner Cooking Pan. ●Rice may not have been rinsed sufficiently and too much bran may be left. ●Make sure the Inner Cooking Pan is not deformed.
	Boiling over while cooking:	●Make sure the Inner Lid is attached. ●Rice may not have been rinsed sufficiently and too much bran may be left. ●Make sure the Inner Cooking Pan is not deformed.
	Not able to cook or buttons do not operate:	●Make sure the Power Plug is plugged in securely. ●Make sure the Keep Warm light is turned on. → Press the RESET button and then press the Cooking RICE button again.
	There is a clicking sound while cooking:	●This is the sound of the MICOM (microprocessor) adjusting the heating power of the cooker and does not indicate a problem.
	Steam comes out from the gap between the Outer Lid and the Main Body:	●Make sure the Inner Lid is attached. ●The Inner Lid Gasket may be deformed. ●The Inner Lid Gasket may be damaged/cut or attached incorrectly. ●The Inner Lid Gasket may not be attached.
KEEP WARM	**During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:**	●Was the rice kept warm for more than 10 hours? (A blinking Keep Warm light indicates keep warm time of more than 10 hours.) ●Was a small amount of rice kept warm? ●Was the rice kept warm with the spatula left in the pan? ●Was cold rice reheated? ●Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ●Rice may not have been rinsed sufficiently and too much bran may be left. ●The type of rice and water used may make the rice appear yellow. ●Some odor may remain after cooking Mixed Rice, Risotto or Steaming dishes. → Refer to "If there is an Odor Inside the Rice Cooker" on page 15. ●The Keep Warm function may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm function may cause unwanted odor. → Refer to "How to Keep Warm" on page 7.

	Problems	● Cause (Points to check)
RISOTTO	**Risotto is too hard or too soft:**	●Did you cook 1.5 cups (7.93 oz.) of rice? Too much or too little rice may boil over and may not cook well. ●Did you add too much water? ●Did you add too much ingredients and olive oil? → Refer to "HOW TO COOK RISOTTO" on page 11. ●Did you heat the water/broth to a boil before adding? ●Make sure the Inner Cooking Pan is not deformed.
STEAM COOKING	**Can not Steam:**	●Was there sufficient water for steaming? → Refer to "HOW TO USE: STEAM FUNCTION" on page 12. ●Was the steaming time longer than 1 hour? → The cooker automatically stops the steam process after 1 hour.
	Steamed dish is hard:	●Vegetable: The steaming time is too short. Add more water and continue cooking. ●Fish and Meat: The steaming time is too long. Shorten the steaming time.
	Steamed dish is cold:	●Were the size of the ingredients too large? → It takes longer to cook to the center of the ingredients if it is too large. Refer to "Estimated Cooking Time" on page 13.
	Steam does not come out:	●During the steaming process, there will not be much steam coming out from the Steam Vent. This does not indicate a problem.
OTHERS	**When power failure occurs:**	**While cooking:** ●Press the Cooking RICE button to resume cooking. However, if cooking is resumed after a long power failure, cooking results may not be satisfactory. **While Keep Warm:** ●Press the KEEP WARM button to resume keep warm if the rice is still warm. ●Resuming to KEEP WARM after the rice becomes cold may cause odor or drying. The Rice Cooker will continue to operate if the power failure is instantaneous.

Error Symptoms

Problems	Remedy
Beeps twice when pressing the Cooking RICE button:	The Center Sensor is hot. Wait until it cools down.
Continuously beeps when plugged in:	It is the sign of malfunction. Please bring the Rice Cooker to the store you purchased it or contact Zojirushi Customer Service.

CHECK HERE BEFORE CALLING FOR SERVICE

SPECIFICATIONS

Model No.		NS-XAC05	NS-XBC05
Cooking Capacity [cups]	White Rice	0.09～0.54L [0.5～3]	
	Sushi Rice	0.18～0.54L [1～3]	
	Mixed Rice	0.09～0.36L [0.5～2]	
	Risotto	0.27L [1.5]	
Rating		AC 120V 280W 60Hz	
Average Power Consumption during Keep Warm		21W	
Suggested Keep Warm duration		Not exceeding 10 hours ※1	
Rice Cooking System		Direct Heating	
The Length of the Power Cord		1.1m (3.6 feet)	
External Dimensions (approx. inches)		8.9(W)x9.4(D)x8.7(H)	
Weight		approx. 5.1lbs (2.3kg)	approx. 4.8lbs (2.2kg)

- The average power consumption during Keep Warm is the value for maximum rice cooking capacity at a room temperature of 68°F.
- This product may not operate properly at certain places such as high mountain areas and severely cold areas. Please avoid using this product in such areas.

※1: The Keep Warm light will begin to blink after 10 hours from switching to Keep Warm; however, the warming function will continue.

Memo Please use as notations.

www.zojirushi.com

ZOJIRUSHI

NS-XAC/XBC/XAQ (E)

COOK BOOK

Rice, Risotto, Donburi (Bowls) and Steamed Dishes

MICOM RICE COOKER & WARMER

RIZO

Designed by Toshiyuki IITA

ZOJIRUSHI

Conversions and Measurements

1 Cup = 8 oz. (240 ml)
Except for when measuring rice, 1 Cup(Rice Measuring Cup) = 180 ml
1 Tbsp. = 15 ml
1 tsp. = 5 ml

Tips for cooking with ingredients and seasonings

Adding Ingredients:
Cut ingredients in small pieces, add on top of rice and do not mix.
For better cooking results, limit the additional ingredients to 80% of the weight of rice for Risotto, and 30-50% for Mixed Rice. Adding too much ingredients may result in unsatisfactory cooking.
Precook ingredients that need additional cooking (heating).

Adding Seasonings:
Mix thoroughly after adding raw rice, seasonings and water to the Inner Cooking Pan.

Adding both Ingredients and Seasonings:
Add seasonings to raw rice and then fill water to the appropriate water level. Mix thoroughly. Level the surface of the rice and place ingredients on top without mixing them up.

SUSHI (NIGIRI)

Ingredients (2-3 servings)

Rice	(Rice Measuring Cup) 2 cups
Mixed vinegar	
White wine vinegar	2⅔Tbsp.
Sugar	2 tsp.
Salt	1 tsp.
Toppings (of your choice)	
Sashimi (sashimi-quality raw tuna, squid, prawn, salmon, etc.), fresh water eel and rolled egg (to taste)	
Nori (seaweed), wasabi, soy sauce and pickled red ginger (to taste)	

How to cook

1 Rinse rice and place the Inner Cooking Pan in the rice cooker. Fill water to level 2 for SUSHI RICE, close the lid and press the RICE button to start.

2 When cooking completes and the rice cooker switches to Keep Warm mode, remove the rice and place in a wooden container (pre-wiped with a clean wet cloth). Pour the mixed vinegar over rice and mix thoroughly while cooling with a fan.

3 Take a portion of the rice in your hand and lightly shape it into an oval. Put a dab of wasabi on top and place a slice of your choice of topping and press lightly with your fingers.

HAND-ROLLED SUSHI (TEMAKI)

Ingredients (2-3 servings)

Rice	(Rice Measuring Cup) 2 cups
Mixed vinegar	
White wine vinegar	2⅔Tbsp.
Sugar	2 tsp.
Salt	1 tsp.
Fillings (of your choice)	
Sashimi (sashimi-quality raw tuna, squid, prawn, salmon, etc.), avocado, ham, cucumber and rolled egg (to taste)	
Nori (seaweed), wasabi, soy sauce and pickled red ginger (to taste)	

How to cook

1 Rinse rice and place the Inner Cooking Pan in the rice cooker. Fill water to level 2 for SUSHI RICE, close the lid and press the RICE button to start.

2 When cooking completes and the rice cooker switches to Keep Warm mode, remove the rice and place in a wooden container (pre-wiped with a clean wet cloth). Sprinkle the mixed vinegar over rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, Ingredients and Sushi Rice with Nori (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

ROLLED SUSHI (CHUMAKI)

Ingredients (2-3 servings)

Rice	(Rice Measuring Cup)	2 cups
Mixed vinegar		
White wine vinegar		2 2/3 Tbsp.
Sugar		2 tsp.
Salt		1 tsp.
Nori (seaweed)		2 1/2 sheets
Fillings (of your choice)		
A	Prawn (2 pieces), Imitation crab (3 strips), Basil (2 leaves) Cucumber (1/3 piece) 【B／1 Egg, Salt (to taste)】	
C	Raw tuna (3 oz., approx. 70g), Avocado (1/4 piece), Cucumber (1/3 piece)	
D	Raw salmon (3 oz., approx. 70g), Cucumber (1/3 piece) 【E／1 Egg, Salt (to taste)】	
Sauce		
Chili Sauce		3 Tbsp.
Mayonnaise		6 Tbsp.

How to cook

1 Rinse rice and place the Inner Cooking Pan in the rice cooker. Fill water to level 2 for SUSHI RICE, close the lid and press the RICE button to start.

2 When cooking completes and the rice cooker switches to the Keep Warm mode, remove the rice and place it in a wooden container (pre-wiped with a clean wet cloth). Sprinkle the mixed vinegar over rice and mix thoroughly while cooling it with a fan.

3 Fillings "**A**" and "**C**" are often used for Chumaki, and "**D**" is used for Salmon Rolls. Boil prawn and remove the shell. Cut the basil vertically in half. Cut the cucumber vertically in 3 strips. Slice tuna, avocado and salmon into thicker strips.

4 Mix "**B**" and "**E**" and cook to make a thick omelet.

5 Mix chili sauce and mayonnaise to make the sauce. Adjust the amount of chili sauce to your preference.

6 Put a Nori (seaweed) sheet on a bamboo mat and spread sushi rice from "**2**". (The bamboo mat can be replaced with a plastic wrap.)

7 Place the filling "**A**" or "**C**" lengthwise on the center of the rice from "**6**" and top with the sauce.

8 Roll up the bamboo mat tightly and make a cylinder shape.

9 Cover the sushi roll with a kitchen cloth, closed side of the seaweed down, and let it rest for a while.

10 Make Salmon Rolls using the filling "**D**". Place a plastic wrap on the bamboo mat and spread the sushi rice from "**2**" to make an inside-out roll.

11 Cut the Nori sheet in half and place it on the sushi rice. Place filling "**D**" on top of the seaweed and top with the sauce. Roll it up following procedures "**8**" and "**9**".

12 Cut the sushi roll into bite-sized pieces (about 1 inch width). Wipe off the knife with a damp cloth every time for a clean cut.

AVOCADO & TUNA BOWL (AVOCADO TEKKA DONBURI)

Ingredients (2-3 servings)

Rice		(Rice Measuring Cup) 2 cups
Raw tuna		300g (approx. ½ lb.)
Avocado		1
A	Soy sauce	3 Tbsp.
	Wasabi	1 tsp.
Wasabi		to taste
Soy sauce		to taste

How to cook

1. Rinse rice and put in the Inner Cooking Pan. Add water to water level 2 for WHITE RICE, place the Inner Cooking Pan in the rice cooker and press the RICE button to start.
2. Slice the avocado in ¼ inch thickness and the raw tuna in ½ inch thickness, marinate in "**A**".
3. When the rice is finished cooking it will automatically switch to Keep Warm mode. Place rice in a bowl and top with the marinated tuna and avocado.
4. Serve with additional wasabi and sprinkle soy sauce to taste.

VEAL CUTLET BOWL (COTOLETTA DONBURI)

Ingredients (2-3 servings)

Rice		(Rice Measuring Cup) 2 cups
Veal (block)		450g (approx. 1 lb.)
Salt & Pepper (to taste)		
Breadcrumb mix 【Flour・Egg・Breadcrumb】		as needed
Oil (for frying)		as needed
Tomato		1½
Basil (or Italian parsley)		3 leaves
Freshly squeezed lemon juice		1 Tbsp.

How to cook

1. Rinse rice and put it in the Inner Cooking Pan. Add water to water level 2 for WHITE RICE, place the Inner Cooking Pan in the rice cooker and press the RICE button to start.
2. Slice the veal in ½ inch thickness and flatten it with a meat tenderizer or the back of a kitchen knife. Season with salt and pepper.
3. Cut tomato into 8 pieces.
4. Put flour on the sliced veal. Dip them into beaten egg, then coat them with breadcrumbs. Pour oil into a frying pan about ½ inch in depth and fry the veal until most of its surface turns golden brown and the meat is fully cooked.
5. When rice is finished cooking it will automatically switch to Keep Warm mode. Place rice in a bowl, top with sliced veal cut into bite-sized pieces and decorate with cut tomatoes.
6. Sprinkle basil around the tomatoes and sliced veal and squeeze lemon juice on top. Salt and pepper to taste.

STEAMED DISHES

How to cook

1 Add water to the water level for STEAM.

2 Put the Inner Cooking Pan into the Main Body. Place the Steaming Plate in the Inner Cooking Pan, and place the ingredients on the plate.

3 Close the Outer Lid and press the STEAM COOK button to start.

4 When cooking ends, press the RESET button.

●Steaming Vegetables

Ingredients

Carrots (cut into bite-sized pieces)	½ (100g)
Pumpkin (cut into bite-sized pieces)	60g
Potato	1 (150g)

Follow the procedures for "How to cook".

●Steaming fish

Ingredients

Sea bream, (cut)	150g

Cut sea bream thinner than 1 inch thick. Wrap with aluminum foil, and follow the procedures for "How to cook".

●Steaming chicken

Ingredients

Chicken (breast)	1 piece (300g)

Follow the procedures for "How to cook".

- If the suggested steaming time is not sufficient, extend as needed.
- Fish and meat tend to harden when overcooked. Cutting them into thinner slices may help. Adding spices and seasonings may also help.

3 SAUCES FOR STEAMED DISHES

A Ingredients

Pancetta bacon	1 oz (approx. 30g)
Onion (finely chopped)	2 Tbsp.
Pecorino cheese (grated)	2 oz (approx. 50g)
Olive oil	1 Tbsp.
Parsley (finely chopped)	1 Tbsp.
Basil (finely chopped)	1 leaf

1 Cut Pancetta bacon into thin strips and cook until crispy.

2 Add onion to "1" and stir-fry well.

3 Add all other ingredients to "2" and mix them while they are still warm.

B Ingredients

Fresh (heavy) cream	½ cup (approx. 100ml)
Ketchup	½ cup (approx. 100ml)
Chili sauce	1 Tbsp.
Balsamic vinegar	1 Tbsp.

1 Mix all ingredients together.

C Ingredients

Olive oil	5 Tbsp.
Wine vinegar	2 Tbsp.
Pickles (chopped, or relish)	1 tsp.
Caper	1 Tbsp.
Dried tomato	1 Tbsp.

1 Soak dried tomato in water until soft. Cut into thin strips.

2 Mix all ingredients together.

Explanation on Rice

Rice are roughly group into the following 3 types:

- Japonica Rice (short grain): grown in Japan, Korean peninsula, parts of northern China, Italy and the U.S.
- Indica Rice (long grain): grown in India, China, the U.S. and many Asian countries
- Javanica Rice (medium grain): grown only in Java and Indonesian islands.

Japonica Rice (short grain)

White rice / Sushi rice

Among the Japonica Rice types, the shorter grain is best suited for cooking Japanese rice dishes.

Indica Rice (long grain)

This is the most common type of rice and consists of 80% of the rice produced in the world.

Japonica Rice (short grain)

Risotto

Among the Japonica Rice types, the larger sized grain is suitable for cooking risotto. For example, "Superfino" is ideal for cooking Italian dishes.